1:Haskins K-4,5 (1952-1954)1956 SO11 Bahia Brazilians SO11

245 311 Within the Recôncavo coconut production is important along the sandy beach line of the island of Itaparica and along the ocean coast of Salvador, where coconuts are virtually the only agricultural product [133] (Maps 58, 59, and 60). The inner shores of the Bay, which rise abruptly [134] with rocky clay slopes, bear very few coconuts, except in a low-lying sandy zone along the estuary of the Paraguaçu. Coconuts are produced 245 [423] chiefly on large properties which are frequently owned by urban families. [464] The plantations are operated with hired labor drawn from the coastal [438] population. When harvested, the coconuts are sold in the urban markets [258] of Salvador and other cities and towns. Very little of the Recôncavo [439] production is converted into oil, and little is exported.

Oranges. The navel orange is a Bahian development, a mutation [433] of the orange brought from Europe. The main centers of Brazilian production, however, are elsewhere in the country, and cultivation of oranges within the Recôncavo is primarily for local consumption.

245 311 Scattered orange trees are a feature of the rural and urban landscape in many areas. In addition to this generalized cultivation, which frequently is not shown in the official data, there is commercial production in the environs of several urban centers—Alagoinhas, Santo Antônio, and to a lesser extent, Salvador (Maps 61 and 62). The [489] cidades of Alagoinhas and Santo Antônio are both markets for part of [443] the local crop; moreover, both are on the railroads leading to Salvador, which is the chief market for the entire region. In addition to these three main concentrations, there are numerous orange groves in the Southwestern Recôncavo which apparently serve both local and regional markets, though on a small scale. In general the relative area in orange groves is not great, yet in 1948 they occupied 10 per cent of the cropland of Alagoinhas.

1:Haskins K-4,5 (1952-1954)1956 SO11 Bahia Brazilians SO11

245 311 the peripheral areas of the region they are less common, but a few trees can be seen in almost every settlement. The cashew is more strictly confined to the littoral and especially to the sandy coastal zones behind the palm-laden beach line. Jackfruit and breadfruit are especially common in the eastern Crystalline Uplands. Scattered along roads and around houses, they provide shade for the yard or for coffee and an occasional fruit for sale in the local market. The African oil palm is encountered occasionally in most municípios of the Recôncavo, generally growing out of the wet valley floors. There are many oil palms on the island of Itaparica, but the only major area of commercial production [258] in Bahia is on the coast south of the Recôncavo. The oil is prepared [438] by boiling the seed, and the surplus oil is sold in small quantities on the local market.

241 311 Annual and Perennial Crops. Six of the major crops of the Recôncavo are cultivated as annuals--manioc, corn, beans, peanuts, sweet potatoes, and tobacco.[29] The major perennials are bananas, sugar cane, coffee, oranges, and coconuts. Over three-fourths of the cropland of the Recôncavo was in annuals in 1948 and about 22 per cent in perennials--including both tree and field crops. In the Recôncavo there is a very close connection between crop periodicity and land systems. The annual crops are produced almost exclusively under a system of land rotation, while the perennials are grown under a system of permanent cultivation. The zones of animals are generally mixed-crop zones, while the perennials are usually monocultural.

The main concentrations of annuals are on the uplands of the Northern, Northwestern, and Southwestern Recôncavo--the domain of manioc, tobacco, corn, and beans (Map 63). Perennials dominate the Intermediate Hills and the coastal lowlands--coconut palms on the beaches, sugar

[TEXT CONTINUED ON PAGE 219]

1:Haskins K-4,5 (1952-1954)1956 SO11 Bahia Brazilians SO11

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Land:
9,000 hectares in 19 plantations and ranches; each of the 15 cane plantations has a small settlement, livestock, and a weighing station.

Transportation Equipment:
25 kilometers of railway, 9 locomotives, over 100 railway cars, 4 trucks, 2 jeeps, and for each cane plantation an average of 10 ox carts.

Agricultural Machinery:
9 tracked tractors with accessory plows and grading equipment, 1 wheeled tractor, and on each cane plantation 4 or 5 ox-drawn plows.

Housing:
About 50 houses and miscellaneous service buildings for each cane plantation.

Processing Plant:
Grinding and extracting plant, distillery, power house, 2 warehouses, garage, railroad shop, and medical dispensary.

Miscellaneous:
Office building, houses for company manager and administrator, school for the mill settlement, and church.

249 The operation of such a large enterprise as this requires a large administrative staff. The administrative staff of the particular usina described above includes the following: a general manager for all properties; an administrator over all the plantations; an administrator in charge of the mill; a sub-administrator over each group of four or five plantations; and an overseer and several foremen for each plantation. There are also a number of supervisors in the mill and on the railroad. In addition, the usina pays the salary of the teachers in the local school, engages the priest for the irregular services which are held in the church of the usina establishment, and in conjunction with several other nearby usinas, employs a doctor. These activities reflect the desire of the sugar company to stabilize labor relations through social services, but on a more impersonal basis than was characteristic of the feudalistic sugar system of the nineteenth century.

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• 258 Manioc can be converted into a staple food which is easy to transport and store by simple processes and small-scale enterprises.

258 407 The manioc mill, called a casa de farinha, is found in most parts of the Recôncavo except the sugar cane zone. At the mill the root of the manioc is scraped with a knife in order to remove the rough skin. It is then shredded by being held against a roughened rotating cylinder which is turned by a belt attached to a large wheel and crank. The crank is rotated by one or two workers, except in the few mills where small electric motors are attached. The shredded manioc, which has the appearance of moist sawdust, is shoveled into a press made of a hollowed log, and a lid is forced into the press in such a way that the juices [401] are expelled through the holes in the sides and bottom. The necessary force is applied by means of a long lever drawn down with a large wooden screw jack. After the lid is forced downward as far as possible, the pressure is maintained until there is no perceptible leakage of 258 poisonous juices. In none of the mills observed in the area or described [171] in the literature of the Recôncavo was the leaching process used, as is the practice in some other areas of Brazil. From the press the manioc is thrown upon the top of an earthenware stove where it is agitated until the remaining manihotoxine is volatilized and the flour is dry. The juices which have been expelled from the press usually are caught in flat pans which are then placed in the sun. Settling and evaporation produce a pasty residue of starch--tapioca--which is dried into thin sheets.

These mills are small, one-press operations carried on in enclosed adobe and thatch sheds. They are scattered over the countryside wherever manioc is grown. The 1940 census enumerated 200 casas de farinha in the Recôncavo, but the number must now be a good deal greater. In 1940 Cruz das Almas, according to the census, had no farinha mills, but in 1953 more than a dozen were observed. The number of mills is large not only because the capacity of each is limited

1:Haskins K-4,5 (1952-1954)1956 SO11 Bahia Brazilians SO11

258 but also because the manioc roots are too heavy and bulky to be transported over long distances. Moreover, the market for farinha de mandioca is generally local, except in the Southwestern Recôncavo.

258 471 The capital investment in a casa de farinha is small, usually less than one hundred dollars, but this sum is far beyond the reach of most cultivators. The mills are built by owners of medium-sized land holdings or local merchants, and are operated on a share basis. The mill owner usually receives one-tenth of the finished product in exchange for the use of the mill equipment. The customer rents the equipment rather than the service and must therefore provide the labor, although the owner usually furnishes one or two workers. Generally the processing of manioc is a family operation in which the women and girls scrape the roots and the men and boys perform the more arduous tasks.

277 Most of the tobacco which is grown in the Recôncavo is exported in the form of leaf. Therefore, the processing of tobacco is less important in relation to the cultivation of tobacco than is the processing of manioc and sugar in relation to their respective cultivation. The leaf tobacco which is retained in the area is made into cigars in home industries and in a number of cigar factories. The home-produced cigars are made by tobacco cultivators and small-scale processors in the villages, towns, and cities of the region. These cigars are generally very cheap and are sold in the local mercado (market) or in small vendas (shops). It is difficult to assess the total importance of this form of processing, but it seems likely that the number of cigars so made is extremely large.

277 The cigar factories of the Recôncavo are located in the cidades of São Gonçalo, Muritiba, Cruz das Almas, and Maragogipe. Each of the factories employs from 100 to 200 workers, usually women from the surrounding area. Machines are used to produce the cheaper grades;

1:Haskins K-4,5 (1952-1954)1956 SO11 Bahia Brazilians SO11

the storekeeper-buyer or the local tobacco warehouse. The roots of the manioc are processed locally, in casas de farinha, and the farinha de mandioca is sold in the local market or to storekeepers in the nearby village or town.

The sub-region of tobacco and manioc production occupies the humid eastern and southern edges of the Uplands. The chief center of production, the Southwestern Recôncavo, occupies a zone of deep, sandy and sandy loam soils lying in flat-surfaced uplands above crystalline rocks. The northern parts of the tobacco-manioc sub-region occupy the rough, dissected southern edge of the sandy Tertiary taboleiros--in this northern area the production of both crops is less intensive than in the Southwestern Recôncavo. The area of primary tobacco and manioc production generally conforms to the forest and scrub forest transition and is expanding southwestward beyond the traditional Recôncavo along this physical boundary zone. The intensity of production is also increasing, but with violent year to year fluctuations.

In addition to sugar cane, tobacco and manioc, other subsistence and commercial products are grown in the Recôncavo. The most important of these are corn and beans, grown as commercial and subsistence crops in the north and west of the region, and coconuts, which are produced along the beach line. Bananas, sweet potatoes, and peanuts are grown in most parts of the Recôncavo, but on a small scale.

There are several areas in which there is little or no cultivation. The rougher Intermediate Hills, which are forested, separate the sugar cane sub-region from the tobacco-manioc sub-region. The lowland areas of Tertiary and crystalline soils are also forested and are cultivated under a non-intensive land rotation system with some associated livestock. The Recôncavo is distinguished from the surrounding areas by its relatively greater mean intensity of cultivation. In the